

Recipe Name: Tricolor Cookies

Serves:

From:

dee

Cook Time:

Ingredients

- 8oz Almond Paste
- 1 cup sugar
- 3 sticks butter softened ^{2 unsalted}_{1 salted}
- 4 LRG eggs separated
- 1 tsp almond extract
- 2 cups flour sifted
- 1/2 tsp SAH
- 1/2 bag Dark Chocolate chips
- Seedless Raspberry Jam
- Apricot Jam

Direction

- mix almond paste + sugar till fine
- add butter piece by piece
- add almond extract
- add sifted flour slowly
- Whip egg whites on high speed until stiff peaks
- fold in dark chocolate to batter

Green + red food coloring

separate equal amount into 3 bowls: one color per bowl (green, red, plain)

Parchment paper
PAM spray

making
pam then line with parchment (keeps paper anchored for spreading)

- spread contents one bowl evenly across pan

Notes: - cook layer @ 350°F - 8 min, until it doesn't look "wet" & is spongy to touch

- let all 3 layers cool completely on their parchment paper

- once cooled, spread thin layer of jelly across layer, and other jelly across other layer.

- stack layer

GREEN
PLAIN
RED

 - jelly #1 - jelly #2

- wrap in plastic wrap, put in fridge - weight on top; refrigerate 2-12 hours.

16 - melt chocolate slowly in microwave @ 50% power, stir frequently. Spread on top layer

140g
2g
can cut
wipe knife
sift/vit
chocolate
to squares
cut